

STARBOARD CLAW

SALAD & SOUP

- DELMARVA BLUE CRAB SOUP** Short Rib, Cabbage, Butter Beans, Potatoes, Sweet Corn \$13 ●●
- CLAW CAESAR** Baby Green and Red Romaine, Pickled Egg, Grated Parmesan, Caesar Dressing \$12
- BABY SPINACH & MANGO SALAD** Dried Blueberries, Crumbled Goat Cheese, Carrots, Macadamia Nuts, Balsamic & Thyme Vinaigrette \$14 ●○
- BABY ICEBERG WEDGE** Chopped Bacon, Shaved Red Onion, Campari Tomatoes, Gorgonzola, Buttermilk Ranch Dressing \$13 ●

ENHANCE YOUR SALAD...
Seared Yellowfin Tuna +\$12, Salmon +\$10, Grilled Chicken Breast +\$8, Crab Cake +\$21, Grilled Skirt Steak +\$13

TO SHARE

- CHEF PAUL'S FAMOUS MOZZARELLA LOGS** House Made, Fra Diavolo Sauce, Parmesan \$14 ●
- DEWEY CRAB "FRACHOS"** Waffle Fries, Melted Cheddar, Smoked Bacon, Crab Meat, Scallions \$17
- BURRATA BRUSCHETTA** French Baguette, Sweet Red Pepper Pesto, Arugula, Fig Syrup \$14
- BAKED NACHO-RIZOS** Crispy Corn Tortilla Chips, Short Rib, Chorizo, Monterey Jack, Pickled Shallots, Pico De Gallo, Mojo Verde Crema \$15 ●
- SHISHITO PEPPERS** Charred Peppers, Goat Cheese, Black Garlic Puree, Sesame Oil \$11 ●
- SMOKED JERK CHICKEN SLIDERS** Grilled Pineapple, Coconut-Jalapeno Aioli, Kings Hawaiian Bread \$15 ●
- WINGS** Brown Sugar-Chile Rub, Baked, Jalapeno-Bleu Cheese Dip \$15 ●○
- KILO POT OF PEI MUSSELS** Toasted Baguette, Choice of Sauce \$16 ○
Fra Diavolo, Goat Cheese & Bacon, OR Classic White Wine & Herbs
- GENERAL PAUL'S POPCORN SHRIMP** Sweet Sesame-Chili-Ginger Sauce, Rice Noodle Salad \$15 ●
- SAUTÉED CALAMARI & CLAMS** Roasted Red Pepper Chimichurri, Parmesan Crumbs \$13 ●
- BIRRIA TACOS** Birria Style Beef Short Rib, Red Onion, Cilantro Crema, Queso Fresco \$14 ●
- BAJA STYLE CHILI-LIME FISH TACOS** Red Cabbage-Mango Slaw, White Corn Tortilla, Baja Sauce \$14 ●
- CLAW CRAB DIP** Crab Claw and White Cheddar, Crisp Veggies and Toasted Baguette \$19 ○
- COCONUT GARLIC SHRIMP** Sautéed Coconut Garlic Jumbo Shrimp, Fresno Chiles \$18 ●●
- PIGS ON THE WING** Smoked Baby Back Ribs, Sweet Heat Buffalo Sauce, Crisp Veggies, Jalapeno Bleu Cheese \$14 ●

HANDHELDS

Served with Seasoned Fries

- THE SHRIMP BURGER** Old Bay Mayo, Butter Lettuce, Tomato \$17 ○
- CRAB CAKE** Jumbo Lump, House Remoulade, Potato Roll \$MP ○
- CRAB & MOZZ SAMMY** Smoked Mozzarella, Tomato-Cognac Sauce, Toasted Sourdough \$17
- CLAW BURGER** 8oz House Blend Patty, Caramelized Onions, Gorgonzola, Claw Sauce \$17 **ADD BACON +\$2.00 ○
- GRILLED VEGGIE WRAP** Yellow Squash, Zucchini, Lavash Wrap, Avocado, Sprouts, Poblano Peppers, Cilantro Crema \$13
- ADD** Grilled Chicken Breast +\$8, Skirt Steak +\$13, Salmon +\$10, Crab Cake +\$21, OR Tuna +\$12
- SPICY KOREAN FRIED CHICKEN** Kimchi Slaw, Sweet & Spicy Gochujang Glaze \$16 ●

STEAMED #1 BLUE CRABS

Steamed fresh to order and subject to availability. Crab prices are subject to market volatility. Available by 3, 6, or dozen.

MEDIUM	5.5" - 6"
LARGE	6" - 6.5"
XL	6.5" - 7"

FROM THE CLAW BAR

- PEEL & EAT SHRIMP \$15/\$28** (Half LB. OR LB)
- VIRGINIA TOP NECK CLAMS \$18** (Dozen)
- U/10 CHILLED JUMBO SHRIMP \$5** (Each)
- NORTH ATLANTIC 6 OZ. LOBSTER TAIL \$25**
- 1# DUNGENESS CRAB LEGS \$50**
- 1# SNOW CRAB LEGS \$40**

AVAILABLE SAUCES... *Old Bay Cocktail Sauce, Horseradish-Dijon Crème, Blood Orange Mignonette*

Starboard CLAW is committed to purchasing and serving responsibly sourced fish and seafood without compromising the future of our oceans

MAINS

- CREOLE SHRIMP & GRITS** White Cheddar Grits, Andouille Sausage, Tasso Ham, Crawfish, Holy Trinity-Garlic Cream Sauce \$24 ●
- SCALLOPS** Pan Seared, Cauliflower Puree, Corn Chutney, Lobster-Champagne Sauce \$36 ●
- RIBS** Smoked Whole OR Half Rack, Pomegranate Glaze, Choice of One Side \$30/\$21 ●●
- DELMARVA STEAM POT** Shrimp, Mussels, Clams, Fish, Sausage, Sweet Corn, Baby Potatoes, Shellfish-Tomato Broth \$28 ○
- SHELLFISH PENNE PASTA** Jumbo Shrimp, Scallops, Baby Spinach Shitake Mushrooms, Rose-Parmesan Creme Sauce \$29
- COFFEE RUBBED SKIRT STEAK** Smoked Fingerling Potato Salad, Broccolini, Herb Garlic Butter \$27 ●
- GRILLED MAHI MAHI** Jasmine Rice, Wilted Spinach, Mango Salsa Red Pepper-Chili Gastrique \$28 ●●

SIDES

- FRESH SEASONAL VEGETABLES \$6** ●●
- JASMINE RICE \$5** ●●
- SMOKED FINGERLING POTATO SALAD \$6**
- DELAWARE CORN DODGERS \$7**
- TATER TOTS OR FRIES \$6** ●
- SWEET CORN ON THE COB \$3/\$7** (1 EAR/3 EARS)
- FRENCH BAGUETTE \$3**

DESSERT

\$10 each

- HOT FUDGE SUNDAE** Dewey's "STBF"... Coffee-Fudge Sauce, Espresso and Vanilla Ice Cream, Crème Chantilly ●
- BANANAS FOSTER CRÈME BRULEE** ●
- FROZEN CHOCO-TACO**
- Caramel Waffle, Strawberry Gelato, Dark Chocolate, Macadamia Nuts

● GLUTEN FREE ○ MENU ITEM CAN BE ADJUSTED TO GF or DF ● DAIRY FREE

We are required by law to inform you that consuming raw or undercooked meat, seafood, or eggs can increase your chances of acquiring a food borne illness. Please inform your server of any food allergy or dietary restriction.

DEAR GUESTS WITH ALLERGIES
Our priority is your safety. Starboard Claw is a scratch kitchen that include baking products, nuts, wheat and dairy. They are used in a wide range of recipes, We strongly recommend individuals with severe allergies susceptible to cross contact do not dine in the restaurant. We cannot guarantee your safety. For less severe allergies, please allow our servers to recommend a dish that does not contain your allergen.



TO DRINK



SIGNATURE BOOZE

CLAWTINI *on tap*

Vodka, Liquor 43, Sabroso, Cold Brew Coffee

CUCUMBER-JALAPENO MARGARITA

Jalapeno Infused Hornitos Reposado, Cucumber Water, Fresh Lime, Agave Nectar, Topped Starry Or Soda Water

ANEJO OLD FASHIONED

Patron Anejo, Angostura Bitters, Cherry, Orange, Agave

SUMMER PROSECCO SPRITZ

APEROL SPRITZ • Aperol, Club Soda

CLASSICO SPRITZ • White Wine, Club Soda

HUGO SPRITZ • Elderflower Liqueur, Club Soda

BLUEBERRY SPRITZ • Blueberry Puree, Fresh Mint

FAMOUS STARBOARD ORANGE CRUSH

Smirnoff Orange Vodka, Triple Sec, Starry Or Soda Water, Fresh Squeezed Florida Oranges

RUBY RED GRAPEFRUIT CRUSH

Absolut Grapefruit Vodka, Starry Or Soda Water, Fresh Squeezed Ruby Red Grapefruits

LEMON CRUSH

This Very Popular Creation; Bacardi Limon, Starry Or Soda Water, Topped With Fresh Squeezed Lemons

WATERMELON CRUSH

Smirnoff Watermelon Vodka, Starry or Soda Water, Watermelon Puree

PRIVATE SELECT CRUSH!

112.9p Maker’s Mark Hand Selected By Our Staff In Loretto, Kentucky. Fresh Squeezed Orange & Lemon, Simple Syrup, Topped With Soda Water

MEXICAN CATAPULT

Try This Version Of Our Grapefruit Crush Using Hornitos Reposado Tequila, A Staff Favorite!

BLOODY CLAW-MARY

Starboard Is Famous For Our Bloody’s, Here At Claw We Feature A Specialty One Topped With Lump Crab

MOCKtails

APEROL SPRITZ

Spritz Del Conte, Soda Water

N/A CRUSH

Fresh Squeezed Juice, Club Soda

CLAW-MOCKTINI

Cold Brew, Heavy Cream, Fee Foam

BOTTLES AND CANS

BELL’S TWO HEARTED ALE IPA
BUD LIGHT
BUDWEISER
COORS LIGHT
CORONA
CORONA LIGHT
DEWEY BEER CO PALE ALE
DOGFISH HEAD 30MIN IPA
MICHELOB ULTRA
MILLER HIGH LIFE
MILLER LITE
MODELO
NEW BELGIUM VODOO RANGER JUICY HAZE
NATURAL LIGHT
STELLA ARTOIS
YUENGLING

NON-ALCOHOLIC

ATHLETIC FREE WAVE HAZY IPA
DEWEY BEER HOP TIDE
GUINNESS ZERO
MICHELOB ULTRA ZERO
SAM ADAMS JUST THE HAZE
RED BULL (ORIGINAL, SUGAR FREE, TROPICAL)

RTDs & SELTZERS

HIGH NOON BLACK CHERRY
HIGH NOON PINEAPPLE
NUTRL ORANGE
NUTRL WATERMELON
SUN CRUISER HALF & HALF
SURFSIDE ICED TEA

Ask Your Server About Our Draft Beer Selection

GRAPES

RED BY THE GLASS

NOTES PINOT NOIR \$10/\$34
ACROBAT PINOT NOIR \$14/\$50
BOGLE CABERNET SAUVIGNON \$10/\$34
BROADSIDE PASO ROBLES CAB SAUV \$13/\$46
7 MOONS RED BLEND \$10/\$34

RED BY THE BOTTLE

GREENWING CABERNET SAUVIGNON \$58
THE PRISONER CABERNET SAUVIGNON \$98
GROTH CABERNET SAUVIGNON \$118
CAYMUS CABERNET SAUVIGNON \$131
PARADUXX RED BLEND \$58

WHITE BY THE GLASS

CHLOE SAUVIGNON BLANC \$10/\$34
KIM CRAWFORD SAUVIGNON BLANC \$13/\$46
CHLOE PINOT GRIGIO \$10/\$34
BOGLE CHARDONNAY \$10/\$34
STEPHEN VINCENT CHARDONNAY \$12/\$42

WHITE BY THE BOTTLE

LOUIS LATOUR POUILLY FUISSE \$75
ROM BAUER CHARDONNAY \$80
CAKEBREAD CHARDONNAY \$80
SANTA MARGHERITA PINOT GRIGIO \$49

BUBBLES & ROSE

BRILLA PROSECCO \$10/\$32
DE PERRIER BRUT \$10/\$32
MOET & CHANDON IMPERIAL (1/2 BTL) \$58
VEUVE CLICQUOT (1/2 BTL) \$58

HAMPTON WATER ROSE \$44
LA VIELLA FERME ROSE \$10/\$34
WHISPERING ANGEL ROSE (1/2 BTL) \$28